Stole His Society

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THE FARMING WORLD.

PAVEMENTS IN CITIES.

Wide Tires Would Prolong Their Usefulness for Many Years.

When I studied rhetoric, particular stress was laid upon Pope's rule:

In words, as fashions, the same rule will hold,
Alike fantastic if too new or old:
Be not the first by whom the new are tried,
Nor yet the last to lay the old aside.

I wish to lay stress upon the fashions. Our fashions are all set for us by those who make our clothes, hats, shoes, and what not.

We are all agreed that broad tires for carriages, wagons and all vehicles are best for good roads, but no one wants particularly to set the fashion and be "fantastic." If makers of vehicles would produce broad-tired vehicles, our carriage friends would soon be in the fashion and good roads would result. If broad tires are heavier, why not try aluminum?

A city street will be laid in granite, asphalt or macadam; but within a year it will be torn up several times to lay

A PRACTICAL HINT FOR CIVILIZED PEOPLE.

water or gas pipes or to make connections of same with houses. In these days of engineering, it seems to me that a continuous vault should be built under each street sufficiently large to accommodate all these pipes and also a passageway for workmen to get at them. Manholes at proper distances would permit ingress and egress. If built by the city, a yearly rental could be charged which would be less expense to gas and electric companies than the constant tearing up and repairing of pavements. Our electric subways in New York, I think, pay a good interest upon the investment. And what good streets we would have. Why not try it on newly laid out thoroughfares before changing the old?—L. A. W. Bulletin.

WORTH FIGHTING FOR.

A Hint or Two for Our Statesmen Gathered at Washington.

The legislators from the back counties who for years have been trying to make themselves solid with their constituents by securing $1,000,000 appropriation for the purpose of making Mud creek navigable for ocean steamships now have something new and worth while to work for.

The improvement of so-called waterways has occupied a great deal of the legislators' attention and consumed a "heap" of the people's money.

Transportation by water is a right good thing. So is transportation by land. A few people desire to cross the high sea. Most everyone desires to travel the highways.

It has dawned on the minds of people that it is worth while to have good means for getting about the country. A splendid highway is a great artery of commerce and pleasure.

The legislators who do the most to provide means for improving the raods will come the nearest to the hearts of their people.

There is nothing chimerical about good roads. They are a practical, economical investment. The legislator who succeeds in inducing the state to spend money for improved roads need have no fear of an uneasy conscience. He can go to bed and sleep just like a lamb.

Let Mud creek dry up and blow away if it wishes to. Or Bullrush bayou get so dusty a clam can't cross it. What do legislators care! Good roads are the things the people are after. And they'll get them, too.—Good Roads.

How a Pear Tree Was Saved.

Mr. Edward Wilson informs the editor of the Eutaw (Ala.) Mirror that he successfully cured a pear tree of blight in the following manner. He first cut away the diseased part, then bored a dozen or so of holes with a small bit, through the bark and into the sap wood. He then put a dose of calomel—say five to ten grains—in each hole. Plugged the holes up with a well-fitting cedar peg, cut it off even with the bark. The tree soon covered this over by its natural process, and the tree is now heavily loaded with fruit and is very thrifty and prosperous looking.

LOSSES IN CREAMING.

Setting Milk in Open Pans the Cause of Many a Dairy Deficit.

Not long ago, says the Practical Dairyman, we made a little investigation into just what the loss was through setting the milk in open pans. A herd of 14 cows was in milk, and giving about 250 pounds of milk a day. The pans were set in a cool room and allowed to stand from 36 to 48 hours, or until the milk began to thicken. The skim milk was tested with the Babcock test, and it showed that nearly all the cream rose in the first 12 hours, no difference being shown between that set 12 hours and that set 36 hours. But the amount of butter fat which was lost was somewhat appalling, amounting as it did to eight-tenths of one per cent., or about one-sixth of the whole amount of butter in the milk. This loss is not surprising to one who has opportunity to make such tests, and it is going on every day on hundreds and hundreds of farms in this country. In this case it amounted to two pounds of butter per day which brought 25 cents a pound to a private trade. Fifteen per cent. of the entire production, or over $175 per year; who says that the loss does not amount to much?

More than half this loss can be saved by setting the milk in deep cans and putting them in cold water, and nearly all of it by the use of a hand separator. Where one has the facilities a creamery is very good, but ice or running water below 45 degrees must be at hand, and this is not convenient on many farms. But a creamery costs less and is less work to wash and care for than a separator, although, as a rule, it does not raise quite as much of the cream.

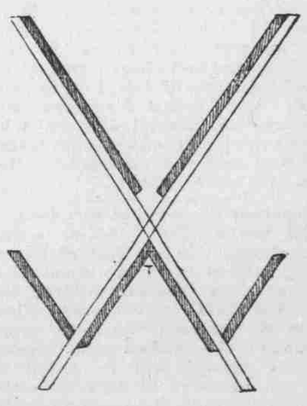
COMBINATION MANGER.

It Possesses Many Good Points, But Also Some Disadvantages.

In the report of my visit to Crystal Spring farm I spoke of the feeding manger in use there. It has some features that are valuable. The sheep cannot waste their feed, nor can they get the hayseed and chaff in their wool.

The accompanying cut shows an end view, with the boards across the ends of troughs and manger removed. The end frames should be made of 3x3 sticks 4 feet long. Mortise them into each other 18 inches from the lower ends, making the manger angle 35 degrees. For the troughs use 10-inch boards 1¼ inches thick. Place the back trough board beneath the legs as shown in the cut. They should join at the top, at the point marked T. The outer wings of the troughs can be put on as in making an ordinary V-trough, only that the lower edge of the one will have to be beveled somewhat. Care needs to be taken that the outer board of the trough does not project far enough to invite sheep to stand upon it and eat over the top of the rack.

The manger is boarded tightly from the top down to within 6 inches of the bottom, this forming the feeding space through which they must eat their hay.



The troughs below catch all the fine particles and the refuse. The manger may be made of lighter boards. The rack may be made any length desired. Troughs of this size serve well for feeding ensilage and roots.

The objection to this rack is that it is very heavy and does not serve very well for feeding corn stover either whole or cut.—H. P. Miller, in Ohio Farmer.

GARDEN AND ORCHARD.

Handle the fruit intended for long keeping as tenderly as possible, and no more than is strictly necessary. Picking into bushel baskets will make the handling easier.

One advantage in manuring the orchard late in the fall is that the manure will begin its work, and early next spring, just when the trees will most need it, it will be there.

In packing apples for market unusually large, fine apples should be kept separate, and form an extra fine quality to sell at fancy prices, preserving uniformity in size as much as possible.

The object of pruning a vine is to concentrate the growth and productive capacity of the plant upon the fruiting of a comparatively few buds, and not spread it over a great length of vine and numerous buds.

When the ground is frozen an inch or two deep is the best time for putting mulch on the strawberry bed. It is not necessary, nor even desirable, to cover the leaves completely, but to cover the ground around and among the plants.—St. Louis Republic.

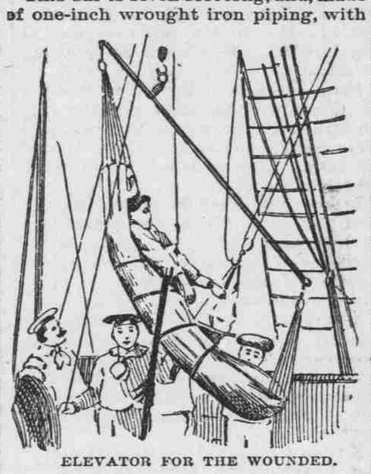
POPULAR SCIENCE.

CARE OF THE WOUNDED.

New Method of Transporting the Disabled on Board Ships.

The naval surgeons at Washington have perfected the rules which will govern the treatment and care of the disabled in time of action on board ship. The method of transporting those who are disabled is a matter of great importance and cannot always be easily and rapidly done in times of excitement. To facilitate the prompt attention which should be given to those who are injured, a structure bar has been perfected capable of being rigged for lowering from the main deck through a hatchway into the sick quarters.

This bar is seven feet long, and, made of one-inch wrought iron piping, with



ELEVATOR FOR THE WOUNDED.

each end forged flat and fitted with a sharp hook, having play in a three-quarter-inch opening, is given the necessary obliquity by means of a suitable sliding binding strap held together by a bolt, which can be tightened by a thumbscrew, and attached to a ring into which the hook of the tackle is inserted. A guiding line is made fast to one end of the bar when required.

Hammocks are to be utilized for transportation along decks from which the sick or wounded are to be lowered. The hammock, unlashed and spread on the deck, contains a mattress upon which the wounded man is laid. The blanket spread over him is secured by three or four lashings. Instructions will be given the stewards and their assistants in lifting and placing the sick and wounded men so as to give them as little suffering in the transportation as possible.

To place the sick or wounded man in the hammock, two stretcher bearers take positions one and two, respectively; No. 1, standing astride the patient's chest, with toes close to the armpits, stoops and locks his hands under the shoulder blades, and the patient, should his arms be uninjured, clasps No. 1 around the neck. No. 2, with his right foot between the knees and his left alongside the hips of the man, bends his right knee and takes hold of the legs at the bend of the knees. At the signals, "ready," "lift," from No. 1, they raise the body in unison, and, keeping step, No. 1 counting one, two; one two, etc., they move forward and deposit the wounded person on the hammock.

After the lashing is complete, the man is temporarily put aside until some person or persons detailed for the purpose, such as the two divisional aids to wounded, can transport him by dragging the hammock along the deck to the hatch, where one of the stretcher bars is rigged. This is effected most readily by one person at each end, the hammock being moved longitudinally. Arriving at the hatch, the bearers snap the safety hooks at the ends of the bar into the hammock rings and lower. The angle at which this is done, depending on the size of the hatchway, should have been previously fixed by loosening the thumbscrew and shifting the point of attachment to the tackle nearer the head end of the bar. When the hammock is released the stretcher bar is hoisted, and is ready for another patient-laden hammock.

Machinery Brings Better Pay.

Since the extensive introduction of the sewing machines we do not hear of the distressed needle women, at one time so prevalent. Typewriters get double the wages they would get as penwriters, and they do six times as much work with comparative pleasure and great leisure. Steamships costing millions equipped with every known invention for safe and efficient service, in six days at a nominal cost, with every comfort, take weekly with almost unfailing regularity thousands of people across the Atlantic, where in 1790 it took Samuel Slater, the honored founder of the cotton trade, sixty-six days to cross, and no doubt with great discomfort and danger. Small newspapers cost at one time six, eight and twelve cents, and were loaded with a government revenue stamp. Now a better paper can be got for a cent, but the compositors and printers get much higher pay and have, like the newspapers, increased many thousandfold. So it runs all through, and the whole world gets benefited.

New Specimens.

"Do you know, some of those doughnuts I made yesterday are missing?"

"Don't be alarmed, dear. I took them downtown to a friend of mine."

"Did he eat them?"

"Heavens, no! He is a geologist."—Life.

AFTER EATING HASHEESH.

The Peculiar Mental Condition Which Comes to One and All.

During quite a good half hour I felt nothing in any way abnormal, but when the meal was drawing to its close a subtle warmth, which came, as it were, in gusts to my head and chest, seemed to permeate my body with a singular emotion, says Cornhill Magazine. Later on the conversation around me reached my understanding, charged with droll significance. The noise of a fork tapped against a glass struck my ear as a most harmonious vibration. The faces of my companions were transformed. The particular animal type, which, according to Lavater, is the basis of every human countenance, appeared to me strikingly clear. My right-hand neighbor became an eagle, he on my left grew into an owl, with full projecting eyes; immediately in front of me the man was a lion, while the doctor himself was metamorphosed into a fox.

But the most extraordinary circumstance was that I read, or seemed to read, their thoughts and penetrate the depth of their intelligence as easily as one deciphers a page printed in large type. Like an experienced phrenologist I could indicate accurately the force and quality of their endowments and the nature of their sentiments; in this analysis I discovered affinities and contrasts which would have escaped one in a normal state.

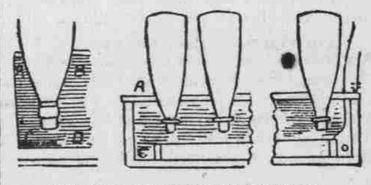
Objects around me seemed little by little to clothe themselves in fantastic garb, the arabesques on the walls revealed themselves to me in rich rhymes of attractive poesy, sometimes melancholy, but more generally rising to an exaggerated lyrism or to transcendent buffoonery. The porcelain vases, the bottles, the glasses sparkling on the table—all took the most ludicrous forms. At the same time I felt creeping all around the region of my heart a tickling pressure, to squeeze out, as it were, with gentle force, a laugh which burst forth with noisy violence.

My neighbors, too, seemed subjected to an identical influence, for I saw their faces unfold like peonies—victims of boisterous hilarity, holding their sides and rolling about from right to left, their countenances swollen like Titans. My voice seemed to have gained considerable strength, for when I spoke it was as if it were a discharge of cannon, and long after I had uttered a sentence I heard in my brain the reverberation, as it were, of distant thunder.

SEALING BOTTLES.

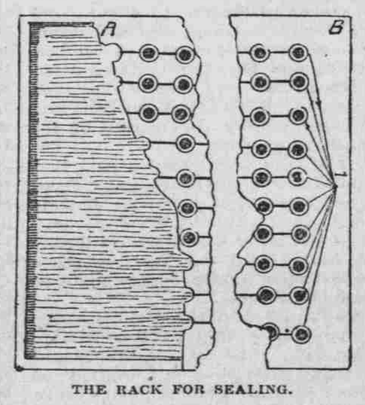
Air-Tight Film Deposited on the Head by Electricity.

In a recent number of La Nature A. M. Villon describes a novel method of sealing champagne bottles. The loss and deterioration of champagne due to the escape of gas has long made some process of perfect air-tight sealing de-



METHOD OF SEALING BOTTLES.

sirable. M. Villon accomplishes this by covering the cork and a part of the neck with a thin layer of copper electrically deposited. For this purpose the neck of the bottle is covered with a conducting substance such as black lead, zinc or copper powder, and plunged in a galvanic bath, as shown in the accompanying illustration. This bath has a cover of paraffine wood, A B, with conical holes, which are lined with copper rings. All these rings are connected among themselves, and with the negative pole of the dynamo; while a copper sheet in the bath is connected



THE RACK FOR SEALING.

to the positive pool. The bottles are simply inserted in the holes, neck down, and when a layer of 2-10 to 3-10 of a millimeter has been deposited the current is stopped. The deposit may be gilt, silvered or given any desired shade in special baths. The process, of course, can be employed to seal bottles for mineral waters, preserves and a variety of products.

What Took the Prize.

"Where do you come from?" asked a Dallas man of a neighbor.

"I'm just in from the fair grounds."

"Have the judges of live stock awarded the prize to the biggest jack?"

"They have."

"Did my uncle or my father get it?"

"Neither of them. A strange donkey from eastern Texas got the prize."—Texas Siftings.

FARM AND GARDEN.

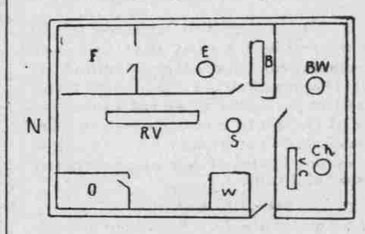
BUILDING A CREAMERY.

A Few Suggestions Concerning Arrangement of the Machinery.

Since the creamery question is being agitated perhaps a few pointers on the building and the arrangement of the machinery may not be amiss.

The first move should be to find a suitable location. At first thought this might seem to be an easy matter. The site is very important, however. It should have pure air and sunshine—nature's best and cheapest disinfectants—and be free from any surroundings that would be likely to taint the atmosphere. Put it far enough from stables, shops, and from the railroad, that the soot may not be a nuisance.

Good, pure water is indispensable, just as necessary as pure air. No one can make good butter without it. Few people are careful enough about the source of their water supply. With the surrounding surface saturated with impurities, it cannot be otherwise than that a part of it finds its way into the well, unless the greatest precaution is



used to prevent it. The building should be located high enough to insure perfect drainage. The drain should be carried several hundred feet under ground from the factory, before it is allowed to come to the surface. No drain is complete without a "trap."

The plant should be as centrally located as possible, but not too far from the shipping station, if the product is to be shipped. The best site is at a side-hill, so that the weigh room can be at the east side if possible. It will then be sheltered from the cold winds in winter.

The driveway should be graded high enough to allow the milk to flow from the weigh can into the receiving vat. If the vat can be placed above the level of the separator it will avoid the pumping of the milk.

The more convenient everything is arranged the fewer persons will be required to operate it and the less the expense will be. If I were building a creamery for myself I would build the churnroom in a sub-basement, making the excavation about 6 feet deep, which, with an 8-foot wall, would permit the use of plenty of windows for light and ventilation. The idea would be to secure as even a temperature as possible the year round. It is very necessary to have a cool room in which to churn and work butter in hot weather. It is a very difficult matter to make good butter in a room where the temperature rises to 80 or 90 degrees.

In the diagram W is the scales and weigh can, on an elevated platform, from which the milk runs through a conductor into the receiving vat, R V, and from the vat into the separator S. From the separator the cream can be conducted into the cream vat, C V. Ch is the churn and B W the butter worker. B is the boiler, which should be ¼ or more larger than necessary to supply the engine (E) on account of the extra steam needed. F is a coal bin and O an office. An icehouse and a cold storage room can be attached at the north end (N) if needed.

The steam and water guage should be so placed on the boiler as to be in sight of the operator, through the open door, while running the operator. The roof on the building should be fireproof, to lessen the risk; the insurance will be less also. Any competent carpenter can construct the building and fit the interior. It is entirely unnecessary to employ a regular creamery contractor, and perhaps pay double price or more. Better employ a competent, disinterested man who understands creamery work to superintend the building. The cost will be less and the work more satisfactory. Sometimes secondhand machinery that has been used but little can be bought very low, compared to new; as the machinery is the greatest expense, it would reduce the cost of the plant very much.—O. J. Vine, in Ohio Farmer.

A Suggestion for Dairymen.

Handling whey and buttermilk is a problem at butter and cheese factories. At the Lawrence factory for making fancy cheese, a pipe is laid from the factory to the top of a hill, about 50 feet higher than the factory and 2,600 feet away. On the summit are commodious and well constructed hog pens, with rooms for the attendants. The pens are comfortably arranged and easily kept clean, and in winter are warmed by steam heat. To this place all the whey and buttermilk is forced by a steam pump, and a main from the village waterworks furnishes unlimited supplies of pure, fresh water for drinking, washing, etc. The hogs are bred on the place; two crops of 300 hogs each are raised and marketed annually.

On a Bad Road, Especially.

Horses can't talk, but who knows how much they may think.—Good Roads.

WINTERING POTATOES.

The Most Satisfactory Way Is to Store in a Dug-Out.

In a report of the Kansas state board of agriculture, as quoted in an exchange, it is said that, if buried, potatoes must be covered lightly at first, and the covering added from time to time, but only enough to protect the tubers from frost. This is the most unsatisfactory and expensive way of storing potatoes. The next worst is a cellar under a building. The most satisfactory and cheapest way is to store in a dug-out. In most Kansas soils, no walls but the dirt walls are needed. The roof will be of earth over poles and brush. In wet weather such a roof will leak unless covered with boards, corn stalks, straw or other covering. The best location will be a slope or bank facing south. By leaving an alley through the center of the dug-out, with plenty of large ventilator shafts through the roof, a brisk circulation will be set up whenever the door in the end is opened—particularly where the door opens on the level, as it will if the building is dug in the side of a bank. The trouble with a cellar under a building is to give it air enough. The dug-out should be built with a bin on each side of a central alley. The bottom of the bins should be raised six inches from the ground. Both the bottom and sides are best made of fence boards, with inch spaces between. The sides of the bins should be clear of contact with the walls, whether stone or dirt. Spouts should be placed at intervals through the roof at the outside of the bins, through which to pour down the potatoes into the cellar. Such a building, carefully managed as to ventilation, opened up on frosty nights and kept closed during the warm days of fall and early winter, will take Early Ohio potatoes through to spring without sprouting. Early Rose, Beauty of Hebron and such varieties may require turning over once. The only antidote for sprouting, aside from the manner of storage, that is known, is the scoop shovel. Potatoes may be kept in cool storage until August without a sprout.

GOOSEBERRY CULTURE.

The Secret of Thrifty Growth and Rich Yields Explained.

During a second visit to the state experiment grounds near Geneva, N. Y., in August, I learned the secret of the thrifty growth and yield of the gooseberry plants there found in numerous varieties. The foundation on which this success primarily rests is good strong loam, reinforced by yearly, moderate applications of stable manure and good tillage. Repeated spraying with the solution of silver of sulphur, which the station people prefer to the

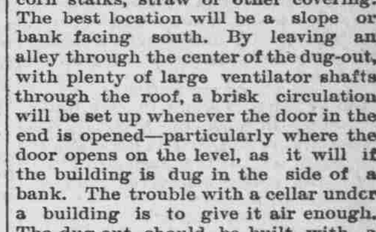


FIG. 1

Bordeaux mixture for this particular purpose, keeps the foliage in good health, and therefore the wood growth normal and strong, and also the fruit free from mildew. With the same conditions strong plants and plenty of good fruit can be produced elsewhere. There can be no question that gooseberries thus handled can be made a very profitable crop.

Layering, as stated on former occasions, is a far safer and better method

FIG. 2

LAYERING GOOSEBERRIES.

than making cuttings, so far as the gooseberry is concerned. A single plant hilled up for inducing the young canes to strike root along their base is shown in Fig. 1 of accompanying sketch.

A dozen or more good plants may thus be made of one strong plant two or three years old, and these young plants if properly planted out and taken care of, will be in shape to give quite a little fruit the second season from planting.—American Gardener.

Ice House on a Small Scale.

If the farmer should have any of the luxuries which are possible to those who live in cities, there is nothing that will insure them so cheaply as a good ice house. A suitable building for holding ice may be built wholly above ground, or partly below and partly above, but in either case it should have good drainage, and tight roofing, and ample arrangement for ventilation. There should be a space of from 18 to 24 inches between the walls and the cubes of ice. This space is best filled with sawdust, or, in the absence of this, with fresh leaves or chopped straw. The opening should be on the north side of the building, and it is best if the building is not exposed to the sun or winds.—Prairie Farmer.

Apples will endure a much lower temperature than will potatoes. The cooler they are kept without freezing the better. When stored in cellars good ventilation is necessary, and as even a temperature as possible.